Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:		20	Time in:			License/Permit #							Est. Type Risk Category Page 1 of 2	<u> </u>				
9/10/2020						1:24		FS-9357 3-Complaint 4-Investigation				eti~	ation	_				
Establishment Name: Contact/Owner N							4-	-111VE	suga	auon	1	S-CO/Construction	Ŀ					
Kroger #574 Meat/Seafood Physical Address: Pest control:								Но	ood		Gı	rease	te trap : Follow-up: Yes 7	Α				
	Ğol	iad	Ro	ckv	val, TX	TNI :	store	e v	2 .	n/a		**	w/s	sto	re No No			
Ma					tatus: Out = not in conpoints in the OUT box for o	each numbered is	item	Mark '		eckm	ark in	appr	opria	ite bo	policable COS = corrected on site R = repeat violation W-Watcl ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	1		
О	I				Time and Temperature for Food Safety			R	О) I			С					
U T	N	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature								T		0	A	O S	Employee Health 12. Management, food employees and conditional employees;			
									~				knowledge, responsibilities, and reporting					
	2. Proper Cold Holding temperature(41°F/45°F)							~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
	3. Proper Hot Holding temperature(135°F)												Preventing Contamination by Hands					
		~			4. Proper cooking time and temperature						~				14. Hands cleaned and properly washed/ Gloves used properly			
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)							
	6. Time as a Public Health Control; pro			th Control; pro	ocedures &	records					•		Highly Susceptible Populations					
					Арр	oroved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								•		Chemicals			
	8. Food Received at proper temp		per temperature	temperature				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables						
	Protection from Contamination							~				18. Toxic substances properly identified, stored and used						
3					Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing				
3					10. Food contact surface Sanitized at 200 p			ned and			~				19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition of reconditioned	f returned, prev	iously ser	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
					Prio	ority Founda	ation Ite	ms (2 Po	ints) 1	_	_	_		Cor	rrective Action within 10 days			
O U	I	N	N	C	Demonstration	of Knowledge			R	U		N O	N A	C		R		
T	N	О	A	S		of Knowledge/	/ Personn	el							Food Temperature Control/ Identification			
	N /	0	A		21. Person in charge pre and perform duties/ Cert	esent, demonstra	ation of k	nowledge,		T				s	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
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Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below (signature)	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: #574 Meat/Seafood	Physical A N Gol		City/State: Rockwa	II TX	License/Permit # FS-9357	Page	<u>2</u> of <u>2</u>				
raogoi	707 T Woody Codificod	11 00	TEMPERATURE OBSERVA		III, 17X	110 3007						
Item/Loca	ntion	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F				
WIC/p	ork/beef	39/40	chicken/chicker	າ 39/40	fresh meat bunke		er	12-33				
WIC	seafood ambient	32	pork	40	3 se	ection bunk	er	25-37				
seafo	od reach in freezer	-2.8	seafood self serve displa	37	hambu	rger bunker front c	loor	33				
sea	food display		reach in glass front freezer seafood ambier	nt .7	chicke	n bunker front d	oor	35				
scal	lops/whitefish	40/40	seafood freezer bunke	r 7-17								
sal	mon/shrimp	40/41	raw meat packaged ambien	t 22-33								
mea	meat display/beef		sausage/sandwich meat ambien	t 32-35								
	beef/beef	40/37	sausage bunker	19-29								
		OB	SERVATIONS AND CORRECT		IS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	back hand sink 100+											
	3 comp sink seafood 110+											
	sani sink setup to 200 ppm quats											
	3 comp sink meat 110+											
	sani sink setup to 200 ppm quats											
45	Replace caulking be	ehind 3	comp sinks									
45	Clean floors, under	equipm	ent and coolers									
			lls/baseboards near WI									
W		•	se of trash without contamin			towels from hand si	nks)					
9 42			ripping onto meat in me			oo oto						
45	Clean floor drains	equipin	ent, displays on emplo	yee side	, nanui	es, etc						
	Sand/bleach cutting	n hoards										
-			setup to use on slicers									
				s directe	d /com	pany policy						
W Must use proper procedures for sanitizing slicers as directed /company policy Reminder to use test strips to check sanitizer to be 200-400 ppm quats												
		•										
Received	hv•		Print:		I	Title: Person In Charge/	Ourse					
(signature)				nkle		Truc. 1 cisun in Charge	owner.					
Inspected (signature)	Ben Hinkle chvisty C	. 1.	Print:		_							
,	(Revised 09-2015)	orte		Cort	ez	Samples: Y N #	collecte	ed				